

Amendments to the Claims:

1. (Original) A bacterial growth inhibitor or a bacteriostatic agent against thermo acidophilic bacilli (TAB), comprising a puree or a fruit juice obtained from an acerola (*Malpighia emarginata ~~emerginata~~* DC.) fruit as an active ingredient thereof.

2. (Original) A bacterial growth inhibitor or bacteriostatic agent against thermo acidophilic bacilli (TAB) according to claim 1, comprising a dried substance of the puree or the fruit juice obtained from the acerola fruit as an active ingredient thereof.

3. (Previously presented) A bacterial growth inhibitor or bacteriostatic agent against thermo acidophilic bacilli (TAB) according to claim 1, wherein the puree or the fruit juice obtained from the acerola fruit is desugared.

4. (Previously presented) A bacterial growth inhibitor or bacteriostatic agent according to claim 1, wherein the thermo acidophilic bacilli (TAB) are bacteria belonging to the genus *Alicyclobacillus*.

5. (Original) A bacterial growth inhibitor or bacteriostatic agent according to claim 4, wherein the bacteria belonging to the genus *Alicyclobacillus* are *Alicyclobacillus acidoterrestris*, *Alicyclobacillus acidiphilus*, or *Alicyclobacillus herbarius*.

6. (Previously presented) A bacterial growth inhibitor or bacteriostatic agent according to claim 1, which is to be added to food or drink.

7. (Original) A food or drink comprising the bacterial growth inhibitor or bacteriostatic agent of claim 6.

8. (Currently amended) ~~Use of a puree or a fruit juice obtained from an acerola fruit, a desugared substance thereof, or a dried substance thereof, for the purpose of inhibiting or blocking bacterial growth.~~ A method for inhibiting or blocking a bacterial growth in a food or drink, comprising adding a puree or a fruit juice obtained from an acerola fruit, a desugared substance thereof, or a dried substance thereof in an effective amount thereof to a food or drink in the state of liquid or semisolid.

9. (Original) A method for manufacturing a food or drink, comprising a step of adding the bacterial growth inhibitor or bacteriostatic agent of claim 6.

10. (Original) A method for inhibiting or blocking a bacterial growth in a food or drink, comprising a step of adding the bacterial growth inhibitor or bacteriostatic agent of claim 6, into the food or drink.

11. (Previously presented) A bacterial growth inhibitor or bacteriostatic agent according to claim 2, wherein the thermo acidophilic bacilli (TAB) are bacteria belonging to the genus *Alicyclobacillus*.

12. (Previously presented) A bacterial growth inhibitor or bacteriostatic agent according to claim 2, which is to be added to food or drink.

13. (New) A food or drink according to claim 7, wherein the final concentration of the bacterial growth inhibitor or bacteriostatic agent in a dried solid form in the food or drink is within a range between 0.05 and 10% by mass.

14. (New) A food according to claim 7, wherein the content of the bacterial growth inhibitor or bacteriostatic agent in a form of puree or fruit juice in the food is 1 to 10 parts by weight with respect to 100 parts by weight of the food.

15. (New) A drink according to claim 7, wherein the content of the bacterial growth inhibitor or bacteriostatic agent in a form of puree or fruit juice in the drink is 2 to 10 parts by weight with respect to 100 parts by weight of the drink.

16. (New) A method according to claim 8, wherein the effective amount of the bacterial growth inhibitor or bacteriostatic agent as the dried substance is the amount so that the final concentration in the food or drink is within a range between 0.05 and 10% by mass.

17. (New) A method according to claim 8, wherein the effective amount of the bacterial growth inhibitor or bacteriostatic agent as the puree or a fruit juice obtained from an acerola fruit is the amount so that the content of the puree or fruit juice in the food is 1 to 10 parts by weight with respect to 100 parts by weight of the food.

18. (New) A method according to claim 8, wherein the effective amount of the bacterial growth inhibitor or bacteriostatic agent as the puree or a fruit juice obtained from an acerola fruit

is the amount so that the content of the puree or fruit juice in the drink is 2 to 10 parts by weight with respect to 100 parts by weight of the drink.

19. (New) A bacterial growth inhibitor or bacteriostatic agent against thermo acidophilic bacilli (TAB) according to claim 3, wherein the thermo acidophilic bacilli (TAB) are bacteria belonging to the genus *Alicyclobacillus*.

20. (New) A bacterial growth inhibitor or bacteriostatic agent against thermo acidophilic bacilli (TAB) according to claim 1, wherein the bacterial growth inhibitor or bacteriostatic agent is to be added to food or drink, and the puree or the fruit juice obtained from the acerola fruit is desugared.